



**custom wedding package**



# Custom Wedding Package

(five hour reception with continuous house open bar, champagne toast and signature cocktail)

Cocktail hour with choice of 6 custom passed hors d'oeuvres and choice of 2 custom stations, salad, entrées, choice of accompaniments, rolls & butter, freshly brewed Colombian coffee, assorted teas, soft drinks, floor-length table linens, napkins, and complimentary wedding cake service

## Salad

(choice of 1)

- Market Green Salad** english cucumbers, cherry tomatoes, red onion, raspberry vinaigrette
- Classic Caesar Salad** romaine lettuce, parmesan-anchovy dressing, garlic croutons
- The Wedge** iceberg lettuce, cherry tomatoes, red onion, smoked bacon, crumbled blue cheese
- Vine Ripened Tomato + Fresh Mozzarella** basil, balsamic vinegar

## Intermezzo

Lemon sorbet, raspberry, mint **\$4 per guest**

## Entrées

(choice of 3, plus vegetarian option)

- Grilled Salmon** grain mustard cream sauce
- Flounder Filled with Jumbo Lump Crab** white wine cream sauce
- Basil Marinated Jumbo Shrimp** remoulade sauce
- Herb Crusted Chilean Sea Bass** Dijon mustard, herb bread crumbs
- Chicken Piccata** sautéed chicken breast, capers, lemon
- Chicken Marsala** frenched chicken breast, wild mushrooms, marsala cream
- "Hunter Style" Chicken** tomato demi-glace, mushrooms
- Slow Roasted Prime Rib of Beef** classic or horseradish crusted with au jus and horseradish cream
- Broiled Filet Mignon** 8 oz.
- Grilled Black Angus New York Strip** 12 oz.  
Steaks served with choice of 1 sauce (red wine – peppercorn – bearnaise)
- Zucchini Filled with Quinoa**



### Add To Entrée

- Marinated shrimp (3) \$12 pp
- Crab cake \$10 pp
- Lobster tail MKT

### Accompaniments (choice of 2)

- Sautéed broccolini with olive oil, garlic
- Sautéed green beans, julienne red peppers
- Roasted asparagus, white wine
- Sautéed baby carrots, herb butter
- Rice pilaf with fresh herbs, butter
- Herb roasted potatoes
- Yukon gold mashed potatoes
- Potato gratin with parmesan, cream

All deposits are nonrefundable and are required to reserve a date. A guaranteed number of guests with entrée selections must be finalized 10 days in advance. Menu selections must be finalized 30 days prior to the function. All prices are subject to 6% sales tax and a 20% service charge. Prices are effective April 1, 2017 and subject to change without notice. The Commonwealth of Pennsylvania suggests that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.